

Amendments to the Claims:

1. (Currently Amended) An herbal soft drink comprising a concentrated herbal extract obtained from a mixture of ~~two or more herbs selected from the group consisting of herbs~~ comprising *Sida* *sps.*, *Boerhaavia diffusa*, *Vitis vinifera*, *Tinospora cordifolia* and *Withania somnifera*, along with jaggery, a fermenting agent and carbonated water.

2. (Currently Amended) The herbal soft drink as claimed in claim 1, wherein the percentage ratio of *Sida* *sps.*: *Boerhaavia diffusa*: *Vitis vinifera*: *Tinospora cordifolia*: *Withania somnifera* in the ~~powdered mixture~~ herbal soft drink is in the range of 15 to 20: 5 to 10: 15 to 20: 5 to 10: 5 to 10.

3. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the w/w ratio of the jaggery: concentrated herbal extract is in the range of 1:3 to 1:4.

4. (Currently Amended) The herbal soft drink as claimed in claim 1, wherein the fermenting agent used is Saccharomyces ~~Sacromyces~~ strain and flowers of *Woodfordia fruticosa frutose*.

5. (Currently Amended) The herbal soft drink as claimed in claim 4, wherein the percentage ratio of fermenting agent in the herbal soft drink ~~added~~ is in the range of 4 to 16.

6. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein the w/w ratio of carbonated water: the mixture of the concentrated extract, jaggery, and the fermenting agent is in the range of 1:3 to 1:5.

7. (Cancelled)

8. (Previously Presented) The herbal soft drink as claimed in claim 1, wherein total solids content in the soft drink ranges from 30-40%.

9. (Currently Amended) A process for preparing an herbal soft drink of claim 1 ~~having antioxidant, hepatoprotective, cardio-tonic, diuretic, digestive, choleretic, nervine relaxant and immuno-enhancing properties~~, said process comprising the steps of:

(a) obtaining plant parts from ~~two or more herbs selected from the group consisting of~~ herbs comprising *Sida* ~~sps.~~, *Boerhaavia diffusa*, *Vitis vinifera*, *Tinospora cordifolia* and *Withania somnifera*;

(b) crushing the plant parts and mixing them to obtain a powdered mixture;

(c) adding water to the powdered mixture of step (b) to obtain an aqueous extract;

(d) concentrating the aqueous extract of step (c);

(e) filtering the concentrated extract of step (d);

(f) mixing jaggery to the filtered extract of step (e);

(g) adding ~~Sacromyces strain~~ and a fermenting agent to the mixture of step (f);

(h) fermenting the mixture of step (g) for a time period ranging between 3 to 6 days;

(i) filtering the fermented mixture of step (h);

(j) concentrating the fermented filtrate of step (i) to obtain a stock solution, and

(k) mixing the stock solution of step (j) with carbonated water in the w/w ratio of 1:3 to 1:5 to obtain the herbal soft drink.

10. (Currently Amended) The process claimed in claim ~~9-10~~, wherein the plant parts used are selected from the group consisting of leaf, stem, root, and fruits ~~and whole plant~~.

11. (Currently Amended) The process claimed in claim ~~9-10~~ wherein in step (b), the percentage ratio of *Sida* ~~sps.~~: *Boerhaavia diffusa*: *Vitis vinifera*: *Tinospora cordifolia*: *Withania somnifera* in the powdered mixture is in the range of 15 to 20: 5 to 10: 15 to 20: 5 to 10: 5 to 10.

12. (Currently Amended) The process claimed in claim ~~9-10~~ wherein in step (c), the w/w ratio of water added to the powdered mixture is in the range of 5:1 to 10:1.

13. (Currently Amended) The process claimed in claim ~~9-10~~ wherein in step (d), the aqueous extract is concentrated to 1/3 to 1/4 of its original volume.

14. (Currently Amended) The process claimed in claim ~~9-10~~ wherein in step (f), the w/w ratio of the jaggery: filtered extract is in the range of 1:3 to 1:4.

15. (Currently Amended) The process claimed in claim ~~9-10~~ wherein in step (g), the fermenting agent used is selected from Saccharomyces ~~Sacromyces~~ strain and flowers of *Woodfordia fruticosa fructose*.

16. (Currently Amended) The process claimed in claim ~~9-10~~ wherein in step (j), the fermented filtrate is concentrated to 4/5 to 1/5 of its original volume.